

How AI-powered cooking cuts cost

After countless hours of experimenting in the kitchen, I'm more convinced than ever: AI-powered cooking technology is not just an innovation—it's a revolution. By combining conduction, convection, and radiation with the intelligence of AI, today's advanced cooking systems can reduce cooking time by up to 70% and cut energy use by at least 40%. In a high-pressure kitchen where every second and every watt matter, those numbers are transformative.

The Microwaves of the Modern Era

Think back to when microwaves first entered home kitchens—how they reshaped routines almost overnight. That same kind of leap is now happening in commercial kitchens. But the stakes are even higher: frequent menu changes, high staff turnover, and a relentless demand for speed and consistency. Automation is no longer a luxury—it's a necessity for survival and growth.

The Precision Promise of AI

At the heart of this evolution is artificial intelligence. Anyone who's worked a line knows how easily a dish can go wrong—an overcooked protein, a forgotten spice, a timing misstep. AI dramatically reduces that margin for error. By leveraging thermal sensors, cameras, and connected systems, AI can monitor the cooking process in real time, adjust parameters automatically, or alert staff when something's off.

Missed an ingredient? The system can adapt or guide the user. Training new staff? AI helps standardize execution, ensuring consistent quality even when experience levels vary.

Operational Efficiency Redefined

An AI-enabled combination oven doesn't just speed up the process—it reshapes kitchen operations. Imagine going from frozen to plated in minutes using a single device, instead of juggling multiple stations. That kind of consolidation saves time, energy, space, and labor—making the entire operation more cost-effective and sustainable.

What It Takes: Training the AI

Of course, the magic behind the scenes is anything but simple. Training an AI to cook requires massive datasets: understanding how heat behaves across various textures, densities, and compositions; how proteins react at different thicknesses; how liquids evolve at different temperatures. But once trained, the AI becomes a silent sous-chef, delivering consistent, repeatable results—every single time.

A Turning Point in Culinary Innovation

This powerful synergy of heat technologies and AI marks the beginning of a new culinary age. It mirrors a larger truth across industries: those who embrace automation and AI will lead. For foodservice, it means faster service, lower costs, less waste, and reliably delicious food.

I've seen the impact firsthand, and it's nothing short of game-changing. AI-powered cooking isn't just about automation—it's about elevating the craft, supporting kitchen teams, and redefining what's possible in professional cooking.

We're not just looking at the future. We're cooking in it.